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HOUSEHOLD CALENDAR

A radio talk by Mrs. Rowena Schmidt Carpenter, Assistant to the Chief, Bureau of Home Economics, delivered through Station WRC and 32 other stations associated with the National Broadcasting Company, Friday, November 8, 1929 at 1:10 p. m. Eastern Standard Time.

How do you do, Homemakers!

Last week I suggested that you bring your pencils and tablets to our Household chat because I thought you might want to jot down the names of some of the bulletins and recipes I shall mention today.

It may seem a long time ahead to be talking about the Thanksgiving Dinner, but it isn't too long if you want to send for and try some of our Thanksgiving suggestions. Besides, it is possible with forethought to prepare a good many of the things for the Thanksgiving Dinner several days ahead, and so have time to feel the spirit of the day when it arrives.

The traditional dinner for the last Thursday in November is in many homes still built around the turkey or some other fowl. If you want a different recipe than your usual one for the turkey or the roast chicken, look on page 42 of Aunt Sammy's Radio Recipes. (I am sure that most of you have sent for this little green book of radio recipes, but if not there is still time to get a copy.)

Perhaps instead of turkey or chicken you would like something different this year. How about a roasted fresh ham with brown gravy, or a boned shoulder stuffed with savory dressing and baked? These and several other delicious ways of fixing fresh pork are found in our recent leaflet forty-five, Pork in Preferred Ways.

If you are having a houseful of guests over Thanksgiving, you will find it very convenient to prepare ahead of their coming a baked smoked ham, dressed up with a coating of brown sugar and fine crumbs, and all dotted over with whole cloves. Ham may be baked during the whole cooking time, or may be par-boiled and then baked. If all of the cooking is to be done in the oven, it is advisable to soak the ham overnight in enough water to cover, and then bake it on a rack in an open pan, without any moisture, in a very slow oven at about 250° F. Whether boiled or baked, it takes about 25 minutes to the pound to thoroughly cook a ham. A meat thermometer thrust into the ham will register 160° F. when the inside of the ham is done. Aunt Sammy's Radio Recipes contains directions for simmering and then baking a ham with the brown sugar coating that makes it so delicious in flavor and so attractive in appearance.

One more suggestion for your meat course on Thanksgiving Day if you are looking for a real novelty: reindeer roast! Reindeer meat shipped in from Alaska is now distributed rather widely in the United States. Reindeer has a characteristic flavor that is somewhat gamy but not strong, and is very pleasing to many people. Our new Bureau leaflet 48 tells how to prepare various cuts of reindeer.

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Holiday desserts may to your family spell plum pudding or fruit cake or pumpkin pie. If you prepare your own steamed plum puddings for Thanksgiving, Christmas and New Year's Day, it is sensible to make up enough now for all three times. Plum pudding can, you know, be kept without sealing for many weeks or even months in the cans in which it is steamed. Page 58 of Aunt Sammy's little green book gives the recipe for making and directions for storing plum pudding.

Of course holiday fruit cake made now and put away in a closely covered tin box is more moist and better in flavor than if made nearer the date of serving. Proportions for a six pound fruit cake are found on page 72 of the Aunt Sammy book. If baked in two pans, the length of time of baking is about three hours, but if one large cake is made from this recipe, it will have to bake about four hours.

If pumpkin pie is your favorite dessert for this season, Aunt Sammy will tell you her way of making it if you consult page 66. Perhaps you prefer something frozen to finish off the festive dinner. In that case page 60 in Aunt Sammy's recipes may interest you, unless you want a richer ice cream, - the kind that can be frozen without stirring, either in a mechanically cooled refrigerator or in a fancy mold packed in ice and salt. We have a very new leaflet, number 49, called Ice Creams Frozen Without Stirring.

To round out these suggestions in making your Thanksgiving menu, Aunt Sammy has soup and salad recipes, a whole chapter on vegetable dishes, and even a Thanksgiving menu with plenty of minerals and vitamins distributed through the dinner.

And now goodbye, Homemakers, until November 22nd.